



## **Lunch**

### **Soups**

**French Onion Soup**  
*Warm Gruyere crouton \$7*

**Soup du Jour**  
*Chef's daily creation \$5.50*

### **Les Salads**

**Grilled Scottish Salmon**  
*Served with crisp greens, cherry tomatoes, sweet peppers  
Tossed in a white wine vinaigrette \$20*

**Beet**  
*Roasted red beets, goat cheese, arugula and  
Walnut-balsamic vinaigrette \$9*

**Goat Cheese & Broccoli Quiche**  
*Served with a side salad \$10*

**Tuna Nicoise Salad**  
*Seared Rare Tuna with kalamata olives, haricot vert, peas, hardboiled egg, cherry  
tomatoes, radish and seasonal greens over focaccia bread with tarragon vinaigrette \$14*

**Caesar 1924**  
*True to the classic Caesar served with a choice of  
Fried Calamari or Grilled Chicken \$12*

**Grilled Flat Bread Salad**  
*Grilled lean bread served warm with grape leaves, kalamata olive,  
Cucumber, red onions, capers and feta cheese mixed greens with red wine vinaigrette \$11*

**Chef's Chop Salad**  
*Julienne chicken breast, tossed in mixed greens with avocado, Maytag bleu cheese, ham,  
Bacon, tomato, red onion and egg with a choice of  
Ranch or Red Wine Vinaigrette \$11*

**Chipotle Grilled Shrimp Salad**  
*Served with grilled vegetables, seasonal greens, flour tortilla,  
Monterey Jack cheese and chipotle dressing \$14*

*\* Menu items made to order: Consuming undercooked raw meats, ground beef, steak, fish or seafood may increase  
your risk of food-borne illness, especially if you have a medical condition*

## **Les Sandwiches**

*Served with French Fries or Side Salad*

### **French Dip**

*Shaved roasted Prime Rib with onion, mushrooms and Gruyere  
Served on crunchy baguette with au jus \$14*

### **Croque Monsieur**

*Toasted ham & cheese sandwich on brioche  
With Mornay sauce \$13*

### **\* Black Angus Burger All American**

*Lettuce, tomatoes, onion and sharp cheddar \$12*

### **Open Face Reuben Sandwich**

*Lean corned beef, house-made rye bread, Thousand Island dressing,  
Swiss cheese and fruit compote \$13*

### **White Tuna Panini**

*Warm sour dough Panini with Albacore Tuna, capers, onions and mustard \$12*

### **Grilled Chicken Breast Sandwich**

*Tender grilled chicken breast with sun-dried tomato pesto, chive & sour cream  
In a house-made Gorgonzola herb cheese bread \$13*

### **Vegetarian Falafel**

*Chickpea fritters on pita bread with lettuce and tomato,  
Served with cucumber yogurt sauce \$9*

### **Pear Tartine**

*Crisp Gorgonzola cheese bread, pear Jam, smoked bacon, blue cheese,  
Fresh slice pears, lemon juice and Extra Virgin Olive Oil \$12*

### **Beef Pot Pie**

*Tender beef, potatoes, haricot vert, and carrots  
With savory gravy and a cheese biscuit \$12*

### **Salmon BLT Tartine**

*Salmon lox served on focaccia with bacon, lettuce, tomato and Boursin cheese \$12*

## **Pastas**

### **Chicken Bruschetta Pasta**

*Grilled chicken breast, fresh tomatoes, garlic, green olives, parmesan and Romano  
cheeses tossed with bow tie pasta and beurre Monte sauce \$11*

### **Pacific Shrimp**

*Sautéed shrimp tossed in spicy soy ginger sauce and served  
Over rice noodles with summer vegetables \$15*

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